99 FOODS AND BEVERAGES
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1872

A.D. 1872, 19*th* SEPTEMBER. N° 2783.

Bread, Biscuits, and Pastry.

LETTERS PATENT to Jacques Henri Valleton and Jules Emile Planque, Co-partners and Members of the Firm of Dalton, Scott, and Company, of 61, Great Tower Street, in the City of London, Merchants, for the Invention of "IMPROVEMENTS IN THE MANUFACTURE OF BREAD, BISCUITS, AND PASTRY."

Sealed the 8th November 1872, and dated the 19th September 1872.

COMPLETE SPECIFICATION filed by the said Jacques Henri Valleton and Jules Emile Planque at the Office of the Commissioners of Patents, with their Petition and Declaration, on the 19th September 1872, pursuant to the 9th Section of the Patent Law Amendment Act, 1852.

TO ALL TO WHOM THESE PRESENTS SHALL COME, we, JACQUES HENRI VALLETON and JULES EMILE PLANQUE, Co-partners and Members of the Firm of Dalton, Scott, and Company, of 61, Great Tower Street in the City of London, Merchants, send greeting.

WHEREAS we are in possession of an Invention for "IMPROVEMENTS IN THE MANUFACTURE OF BREAD, BISCUITS, AND PASTRY," and have petitioned Her Majesty to grant unto us, our executors, administrators, and assigns, Her Royal Letters Patent for the same, and have made solemn Declaration that we are the true and first Inventors thereof.

NOW KNOW YE, that we, the said Jacques Henri Valleton and Jules Emile Planque, do hereby declare that the following Complete Specification, under our hands and seals, fully describes and ascertains the nature of the said Invention, and in what manner the same is to be performed, in and by the following statement thereof, that is to say:—

Our Invention of "Improvements in the Manufacture of Bread, Biscuits, and Pastry," has for its object the introduction thereinto of the salutary and medicinal properties or qualities possessed by the different salts contained in sea water, and consists in the employment of sea water either as a partial or a complete substitute for the soft water ordinarily employed in the manufacture of bread, biscuits, and pastry.

In order to obtain sea water of the requisite purity it should be procured from the open sea at some distance from the coast, and far from the mouths of rivers or streams which carry impure elements. Sea water thus taken from the open sea still retains the flavor of the salts contained in it, but when mixed with any sort of flour the ordinary processes of fermentation and baking are sufficient to remove any unpleasantness of taste to such an extent as to be scarcely if at all perceptible. And bread, biscuits, or pastry made with such water will be possessed of salutary and medicinal qualities which are not possessed by bread, buscuits, or pastry made in the ordinary manner.

In order however to remove such flavor, or counteract the effect of it as may be required, we employ different modes of manufacture as hereinafter described.

In one mode the process is carried on in the usual way until it arrives at that of "breaking sponge" when sea water is added in substitution for salt and water as usual.

In another mode the process is carried on in the usual way for the leaven only, after which sea water and soft water are mixed together in proportions varying from one-sixth to five-sixths of sea water to one of soft water.

In another mode the peculiarity of taste is neutralized by the addition to the sea water of a small proportion of a sweet solution, such as that of beet or cane sugar, molasses, glucose, dextrine, milk, honey, or other sweet ingredient. With sea water thus treated we make bread in the ordinary manner, and such bread possesses all the salutary and medicinal qualities of the sea water without unpleasantness of flavor.

Moreover the bread fermentation produces sugar and alcohol almost sufficient to neutralize the unpleasant taste, even when sea water alone is used.

The presence of sea water in the paste or dough either exclusively or mixed with soft water has a tendency to diminish the action of the yeast, so that a larger proportion of yeast is used in order to counteract this tendency, by which means a stronger fermentation is produced, and more sugar and alcohol formed or developed, which partly serves as a sweet principle to neutralize the unpleasant flavor of sea water.

In making either bread, biscuits, or pastry, our Invention relates only to the preparation of the dough by the partial or entire substitution of sea water for soft water, and the usual ingredients mixed with the flour or otherwise employed in the manufacture of biscuits or pastry may be added as required. Also in the manufacture of fancy biscuits and pastry special sweetening materials or ingredients may be used. And in the preparation of bread and biscuits, as food for horses, cattle, sheep, dogs, and other animals, the meal of different kinds, malt dust, and other materials or ingredients, also beer or other liquids now used therein, may be added to the dough prepared as above described by using sea water in the manufacture thereof.

Having thus described the nature of the said Invention, and in what manner the same is to be performed, we hereby declare that what we claim as of our Invention is, the manufacture of bread, biscuits, and pastry, in such a manner as to introduce into it the salts contained in sea water,

(by using sea water instead of soft water in the said manufacture) for the purpose of producing food possessed of nutritive and medicinal properties or qualities, as herein-before described.

In witness whereof, we, the said Jacques Henri Valleton and Jules Emile Planque, have hereunto set our hands and seals, this Nineteenth day of September, in the year of our Lord One thousand eight hundred and seventy-two.

JACQUES HENRI VALLETON. (L.S.)
JULES EMILE PLANQUE. (L.S.)

Witness,
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